

Newest Decree of Form for Dinner Table Service day, no matter whether it is exercise, diet or the use of cosmetics.

woman to have her dinner table appear and be served in accordance with the newest decrees of form. Details of shorter than formerly, thanks, it is said service change as do shapes of gowns. to the late King Edward, who disliked For example, soup spoons now are forks for only one or two courses must placed at the right side of the plate he provided for afterward in this maninstead of, as formerly, at the top of ner. When one or more are needed spoon is parallel. Except when soup which is brought. plates are of extreme beauty they are the smaller surface of a cup.

Individual salt cellars are relegated ter what form the sweet may take. to limbo, probably on the theory that match in sets of two or four-may be put on the table together, one at each | are placed. corner of the center, as it were. Salt shakers are never seen now.

NEGLECT OF SKIN.

till the end of time, it is a wise one

who treats her complexion to ward off

complexion will not stay firm and fresh. Wherefore a water bath morning and

combination by no means impossible to

zoin and gum arabic, twenty-four grains

of Jordon almonds powdered, six grains

of ground cloves, eight grains of ground

The gum arabic, olibanum and ben-

zoin are dissolved in the alcohol, the

cloves, nutmeg and almond previously being mixed. The two mixtures are

combined, standing for two days tightly

corked, and occasionally shaken. At

the end of two days three-quarters of an

ounce of orange flower water is added

and the whole is poured through coarse

This liquid may be used frequently

muslin to clear it.

drying the skin.

wrinkles. Water is drying to the natural oils of the skin, without which the

detail will make it possible for every required, they are brought in with the

on the table has been used. Even formal meals are so much

cellars appear, and, be they of silver the finger bowl on a small doily in the or glass, they are more ornamental than center, with the fork on the left side individual receptacles. Two are enough, and the spoon on the right, the handles although four-if one has those that pointing in the same direction, which is toward the individual before whom they

Every one at the table immediately removes the bowl and doily, putting It is no longer good form to have them at the upper left of the table, and more than three forks at a plate at then lays the spoon and fork by the one time. If the meal is a long course plate, one at each side.

clear nor fresh in one week nor two. It will be several months before any im-Wrinkles may be caused by neglect provement can be noted, for the action of the skin as much as by illness or worry, and the latter is an infallible complexion are necessarily strong and short cut for having them. When a not infrequently, when one stops applywoman worries, the muscles of her face ing them, the later condition of the become tense, stretching the skin, which complexion becomes as bad as, if not goes into lines. As women will worry worse than, it was originally,

PERSISTENCE.

sermon on the necessity of persistence white fichu draped over the bust and to all women who wish to do anything shoulders, and the simplest waist may night might be called sufficient, using to change their personal appearance, be dressed up amazingly in this pretty at other times such agents as will be It won't do the least good to work breast with a rose, or with a bow of strengthening as well as cleansing, a like mad for a week to reduce flesh, black velvet ribbon and the ends fall and then, because one is not sylphlike to the waist or below. Fine white net Such a lotion made from sixteen at the moment, to think nothing has with pleatings of val lace, make the grains each of powdered olibanum, ben-been gained and stop the exercises. prettiest fichus, and there are others of Neither will good be accomplished if the edge, which are lovely over little the effort is spasmodie-made (for a house gowns or gray or lavender silk nutmeg and four ounces of deodorized few days and then omitted for a few mull,

days. Whatever gain one has made is lost in the vacation, and each time is merely beginning over again. It must be maintained day after day and every

A woman will understand this easily f she realizes that such cosmetics as would act quickly must necessarily be A little observation and attention to dinner or luncheon, when more will be strong. When this is the case there is a lively probability that they may service plate after the last one already be injurious. But one which acts slowly is, of course, gentle, and if it is constantly and regularly applied it will accomplish its purpose many times when without this regularity it will be called "no good."

Trying to lose weight is one of the most discouraging tasks that a woman it. The dinner knife retains its old they are put down together in their can set herself, but it is equally true place next to the plate, but the soup proper place, and are not on the plate that if she is persistent about it nine out of ten will succeed and do so with-An exception to this latter rule ap- out loss of strength. But she must banished, cups with one handle at each | plies to desserts. Never is a dessert | be as unfailing daily in the diet and side being served instead. There are fork or spoon now seen on the table work laid out for her as a minute hand soup or bouillon spoons which corre-until they are brought on the individual is in going around the face of a clock, spond in size to the cups, those to be plates and placed, still on the plates, be- and the simile is not badly chosen. used with plates being too large for fore each person. Also both fork and While she will see no change in herspoon are used, not merely one, no mat- self from day to day any more than she sees the hour hand move, if she Equally also the finger bowls are not is weighed at the end of the week all food is so well cooked that further on separate plates, to be brought in there will be recorded a falling off of seasoning is not required. This being later, but appear on the dessert plate, measurement, just as the hour traveled more theoretical than true, large salt which, when properly appointed, has by the clock is shown at the end of that time.

Very frequently my correspondents ask for a face bleach or hair tonic, or something similar, that "will act quickly." I disapprove so strongly of such agents that I rarely give them. To lose flesh quickly is to lose strength quickly, and that is highly disastrons. Certainly I do not care to suggest it. The same is true of external applications, and as I want to aid my readers, and not to make them worse, I can only tell them to be willing to make haste slowly, and when they undertake to make an improvement in their looks to be persistent and regular in their

NEW OLD-FASHIONED GIRL.

From the looks of things at the neckwearing fichus with our house frocks this winter. It is easy to make a I am strongly inclined to preach a picture of one's self with a charming

Frozen Dishes Always Seasonable in Hawaii

Philadelphia Ice Cream.

through the day, always letting the application dry on. When used to cleanse, the first application must be washed off, putting on a second immediately after Another, adapted to the same use, is oil of rosemary, one dram of oil of lay- prefer to scald the cream, melting the freeze and pack. Just before serving ender, fifteen drops of oil of petigrain, two drams of tineture of tolu, two gills of rosewater and three gills of rectified spirits of wine. These are mingled, and the lotion is considered to be an exgellent tonic, using it frequently on the

It must be remembered with this, and

all other gentle agents, that they act Beat the yolks of four eggs until slowly. The complexion will be neither lemon colored and thick. Add one cream to be poured over it.

pound of sugar and a quart of fresh Allow to each quart of cream one milk that has just been brought to the cupful sugar, a tablespoonful vanilla double boiler, no longer. Stir in the and, if the cream is very thick, one cup- whites of the eggs, beaten stiff, a teaful milk. Whip the cream and save spoonful and a half of vanilla and half ceedingly appetizing and attractive in the froth to add after the rest of the a teaspoonful almond. When cool add appearance and goes well as a relish eream is partly frozen. Most persons a quart (a pint will do) of cream, with veal loaf or roast. ugar in it and flavoring when cool. make a hot chocolate sauce in this way: Some people like the addition of the Mix two onnees grated chocolate or whipped whites of eggs beaten until cocoa with two cups granulated sugar, foamy, but not stiff, and allowing three one-half cup water, a tablespoonful and or four whites to each quart of the a half of butter and a little stick cinnamon to flavor. Cook until the mix-Vanilla Ice Cream With Chocolate ture forms a soft ball when dropped in cold water. Take out the cinnamon, add a few drops of vanilla, pour into a prefty pitcher and pass with the

Ice Cream Any One Can Afford,

Here are directions for a simple ice cream that any one can afford. Scald one quart of new milk, but do not let it boil. Beat together three whole eggs and one cup of sugar. Stir the scalded milk slowly into the bowl containing the eggs and sugar, put into a double boiler and return to the fire. Stir constantly while cooking until it feels thick and creamy. Do not let it Take from the fire, let it cool, then flavor with one tablespoonful of vanilla. Freeze. If you wish to add a little cream it will make it so much the richer, but it is not necessary. A few strawberries, red raspherries, sliced peaches or bananas may also be mixed in when the dasher is removed and will vary the cream.

Coffee Frappe. Pour one quart of boiling water over four onnees fine ground Java coffee, is to be served within an hour no more cover and simmer ten minutes, strain lice will be needed. Simply push the through cheesecloth and sweeten with can down into the ice, put a weight six tablespoonfuls of sugar; when cold on top to hold it and cover with a piece pour into the freezer and begin to of old carpeting. Sherbets and ices freeze five minutes longer, remove the hand, is richer if allowed to "ripen" beater, scrape down, cover and let it several hours before serving. If these stand fifteen or twenty minutes before directions are carefully followed the serving. A quart will be enough for cream should be smooth and velvety twelve persons. Serve in glasses, with and perfectly free from lumps. When a spoonful of whipped cream on top.

Ice Cream Without Cooking.

There are any number of different frozen dishes, but the majority of them require some cooking in their preliminary preparation. Philadelphia ice of ice and salt being used to make it cream is the most notable exception. granular in the process of freezing, For though some of the punches and frappes example, pineapple frappe: Make a The blue and green come can be made without any cooking, if syrup by boiling two cupfuls of water metallic effect are popular.

gelatine or eggs are used to furnish the and one of sugar, add one shredded necessary body. Frozen desserts made pineapple and the juice of three lemons. at home are not expensive, while most | Cool, strain, add one pint of ice water, of them are also wholesome and nutri- then freeze. Other frappes are made in the same way.

Punch is a water ice to which is addmembered that the mixture to be frozen ed liquor and spice. For example, carshould be cold when placed in the dinal punch: Make a syrup from one freezer. The ice should be crushed as quart of water and two cupfuls of fine as possible and one-third as much sugar; freeze to a mush; then add tworock salt as ice be used. The easiest thirds of a cupful of orange juice, oneway to crush the ice is to put it into a third of a cupful of lemon juice, four stout gunny sack and pound it fine with | tablespoonfuls of brandy, four tablespoonfuls of curacoa and four table-Having made the cream and poured spoonfuls of tea infusion. Serve in it into the can, set it in the wooden frappe glasses.

Chocolate Parfait.

Parfaits and biscuits are specially of ice be two or three inches deep, with delicious desserts also, and are quickly one inch of salt sprinkled evenly over and easily made, as they require no the ice. Let the ice mixture come a stirring while freezing. The foundation few inches above the cream in the can. for them, as for mousses is simply The freezing should be done very slowly whipped cream, with or without the at first, as rapid turning makes lumpy addition of eggs. For a chocolate parfait eggs are used. Whip a quart About five hundred revolutions will of cream to a light froth, the dish conusually be sufficient to freeze the cream. taining the cream being placed within When sufficiently frozen remove the a large pan holding cracked ice; scrape dasher, scrape down the cream, replace fine an ounce of chocolate and put into the lid and cover tightly. If the cream a small saucepan with a tablespoonful of boiling water and three of sugar, Stir over a hot fire until smooth and glossy. Add a scant cup of sugar and the whipped cream, with the beaten whites freeze; as it thickens add the whites are better served as soon after freezing of two eggs. Flavor with vanilla, then pack in a mold, covering and hinding the edges with a buttered cloth. Bury in ice and salt and set away for three hours. Serve in cups, dainty Sevres or Dresden if you have them, otherwise little sherbet glasses may be used. a granular consistency is required, as in

Among the new shades for this fall is "pole nord," a grayish blue,

The kimeno to or below the elbow leads all others in sleeves.

The blue and green combinations of

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Some New Pineapple Receipts

Pineapple Marmalade.

Peel and grate or chop as many ficient force to dri pineapples as are desired. Weigh and bles. Seal tightly. allow a pound of sugar to each pound of fruit. Mix well and stand in a cool place over night. In the morning cook for a half hour, or until soft enough to put through a coarse sieve. Strain, lated sugar. Keep the pieces separate. return to the preserving kettle and coninue the cooking, stirring almost constantly for half an hour or longer, until a clear amber jelly results that will thicken into a paste as it gools. Put into small jars and when cool cover with brandied paper and seal.

Pineapple Jelly for Immediate Use. Cover the cores and skins left in reserving pineapples with cold water. look until tender, then strain. As pincapple is lacking in the pectin or jellying principle, use gelatin to stiffen in the proportions directed on the package and sweeten to taste. This is ex-To Can Pineapples.

Peel the pine, cut in suitable pieces,

then pack in a thoroughly sterilized move and bottle. Cover the corks with glass jar. Fill to overflowing with cold | melted wax.

In making ice cream it must be re-

a bammer or the back of a batchet.

ab and place around it alternate layers

of crushed ice and salt. Let the layers

frappes, use a larger proportion of salt.

A frappe is simply a water ice frozen

to the consistency of mush, equal parts

fresh water, letting it run in with sufficient force to drive out all air bub-

Pineapple Chips.

After peeling and removing the eyes of the pineapple cut it into thin strips, lay on a platter and cover with granu-Set the platters on shelves in a dry closet and sprinkle them with sugar every day, pouring off the sirup as it gathers. When the chips are dry and crystallized, pack in tin boxes with oiled paper between each layer. The drink, with the addition of water.

Pineapple Sirup.

sirup may be used for jellies or as a This makes a delicious water ice and s better for flavoring than fresh pineapple. Put three pounds of loaf sugar in a porcelain kettle over the fire. Beat the whites of two eggs and add to them two cups of clear water. Pour over the sugar and set over the fire to boil until clear. Remove and cool. Pare and grate enough pineapple to make a quart of juice. Then strain into the sirup. Boil ten minutes, re-

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